

SANTA DIGNA®

- CRUZ de los ANDES -



Sauvignon Blanc 2019

CENTRAL VALLEY

VINTAGE: 2019

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: March 10th to 27th

TASTING NOTES

A fresh, pale gold colour, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

SERVING SUGGESTION

Can be taken as an aperitif or with fish, baked in mild sauces. Best served at 10°C.

TECHNICAL DATA

Alcohol content: 13,5% ABV

pH: 3.2

Total acidity: 6.2g/L (expressed in tartaric acid)

AR: 1.5 g/L

FORMATS AVAILABLE: 75 cl/37,5cl/18,75cl

VINIFICATION

Pressing: Destemming, 4 hours maceration

Type of fermentation: Alcoholic, no malolactic fermentation

Length of fermentation: 19 days

Fermentation temperature: 16°C-17°C

Bottling date: May 2019

Properly stored, the wine will hold its potential for the next: Ready to drink



2019 VINTAGE

The 2019 vintage saw an uneventful growing season, with less rainfall than normal, but climate conditions that generally favored a good harvest. The white wines are elegant, lush, with slightly lower acidity than the 2018 vintage, and less herbal in character. The red wines are moderate in alcohol, with more volume on the palate and better phenolic ripeness. Generally speaking, the 2019 vintage is a VERY GOOD YEAR.



MIGUEL TORRES  Chile

MIGUEL TORRES CHILE | 100% FAMILY OWNED WINERY

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